

To; US DEPARTMENT OF HEALTH AND HUMAN SERVICES/PUBLIC HEALTH SERVICE.

From; Hotel Manager, SeaDream 1.

Subject. STATEMENT OF CORRECTIVE ACTION.

Sir, Please find below my report of Corrective Action, following
SeaDream 1
VSP Inspection,
with regard to "Critical Action Points (Yes)

No.	Location.	Ref.	Points.	Critical Description
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2.	Outdoor Cafe.	26.	0.	Yes.
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All utensils re-washed and
sanitized at point of inspection.

Instructions given to dishwasher
on monitoring dish was procedures.

Maitre d' Hotel to action.

Note.A record of"daily training
programme" has been instituted,
with immediate effect from date
of inspection.This is being
administered by Maitre de Hotel,
with daily instruction and training,
with Log record signed by H.O.D.
and participants.

3.	Pot.W. System.	07.	0.	Yes.
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Period of calibration will be kept
in future.

Variance sought with previous owners
(Cunard/Seabourne)No records remain
with vessel.

Chief Officer/Ch.Engineer to action.

4. Pot.W. System. 03. 0. Yes.
Next
revision of Safety

management system, regarding

Passage Planning, will include
reference to "Suitable Areas for
Water production."

Chief Officer/Ch.Engineer to action.

12.Main Galley. 18. 0. Yes.
Raw eggs removed and discarded.

All such containers to be provided
with a closing lid.

All kitchen food handlers to be
instructed in the correct storage
of Raw foods.

Chef de Cuisine to action.

13. Main Galley. 16. 5. Yes.
Item was discarded immediately

at point of inspection.

Although this item was marked with
a "Time" Label, it was not seen by
either Inspector nor Chef De Cuisine.

Very careful monitoring of Fridge &
relevant food items needs to be in
place.

Chef de Cuisine to action.

Note. A "record of daily training"
programme has been instituted,with
immediate effect from date of inspection.

This is being administered by Sous Chef

with daily instruction and training,
with log record signed by participants
and Head of Department.

18. Crew Galley. 16. 5. Yes.
Milk was discarded immediately at
point of inspection.

Milk cartons to be stored in enclosed
refrigerator. Milk to be used from Fridge
only, and not stored on top of "Cold Table"
See note of "Record of daily training."
Maitre de Hotel has actioned this, as from
date of inspection.

This concludes my Corrective Action Report.

Thank you.
Jonathan Norton.
Hotel Manager
SeaDream 1.